

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	<u>0</u>	<u>5 / 3 / 2018</u>		<u>PAYLESS SUPERMARKETS - SUMAY AGAT</u>	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	<u>11:15 AM</u>	<u>2:00 PM</u>	<u>PAYLESS MARKETS, INC.</u>	
Investigation			<u>A</u>	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				<u>170001915</u>		<u>L 402 - 9-2 #137 PEPRO LG ROBERTO</u>	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
<u>FOOD ESTABLISHMENT RETAIL</u>				<u>8</u>		<u>0</u>	<u>2</u>
				No. of Repeat Risk Factor/Intervention Violations <u>0</u>			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	<input checked="" type="checkbox"/>	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>						
2	<input checked="" type="checkbox"/>	OUT	Management awareness, policy present			6
3	<input checked="" type="checkbox"/>	OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/>	OUT	No discharge from eyes, nose, and mouth			6
<b>Preventing Contamination by Hands</b>						
6	<input checked="" type="checkbox"/>	OUT	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/>	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	<input checked="" type="checkbox"/>	OUT	Adequate handwashing facilities supplied & accessible			6
<b>Approved Source</b>						
9	<input checked="" type="checkbox"/>	OUT	Food obtained from approved source			6
10	<input checked="" type="checkbox"/>	OUT	Food received at proper temperature			6
11	<input checked="" type="checkbox"/>	OUT	Food in good condition, safe, and unadulterated			6
12	<input checked="" type="checkbox"/>	OUT	Required records available: shellstock tags, parasite destruction			6
<b>Protection from Contamination</b>						
13	<input checked="" type="checkbox"/>	OUT	Food separated and protected			6
14	<input checked="" type="checkbox"/>	OUT	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	<input checked="" type="checkbox"/>	OUT	Proper cooking time and temperatures			6
17	<input checked="" type="checkbox"/>	OUT	Proper reheating procedures for hot holding			6
18	<input checked="" type="checkbox"/>	OUT	Proper cooling time and temperatures			6
19	<input checked="" type="checkbox"/>	OUT	Proper hot holding temperatures			6
20	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures			6
21	<input checked="" type="checkbox"/>	OUT	Proper date marking and disposition			6
<b>Consumer Advisory</b>						
22	<input checked="" type="checkbox"/>	OUT	Consumer Advisory provided for raw or undercooked foods			6
<b>Highly Susceptible Populations</b>						
23	<input checked="" type="checkbox"/>	OUT	Pasteurized foods used; prohibited foods not offered			6
<b>Chemical</b>						
24	<input checked="" type="checkbox"/>	OUT	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/>	OUT	Toxic substances properly identified, stored, used			6
<b>Conformance with Approved Procedures</b>						
26	<input checked="" type="checkbox"/>	OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box; if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27	<input checked="" type="checkbox"/>		Pasteurized eggs used where required			1
28	<input checked="" type="checkbox"/>		Water and ice from approved source			2
29	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>						
30	<input checked="" type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control			1
31	<input checked="" type="checkbox"/>		Plant food properly cooked for hot holding			1
32	<input checked="" type="checkbox"/>		Approved thawing methods used			1
33	<input checked="" type="checkbox"/>		Thermometer provided and accurate			1
<b>Food Identification</b>						
34	<input checked="" type="checkbox"/>		Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>						
35	<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			2
36	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display			1
37	<input checked="" type="checkbox"/>		Personal cleanliness			1
38	<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			1
39	<input checked="" type="checkbox"/>		Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						
Person in Charge (Print and Sign)				Date:		
<u>[Signature]</u>				<u>5/3/18</u>		
DEH Inspector (Print and Sign)				Follow-up (Circle one): YES NO		
<u>GARCIA EPHOL</u>				<u>NO</u>		
				Follow-up Date		

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LOCATION (Address) L402-9-2 #137 PEDRO LG ROBERTO  
DR RIES SANTA RITA, GUAM

## PAYLESS SUPERMARKETS - SUMAY AGAT

DR RIES SANTA RITA, GUAM

SANITARY PERMIT NO.

PERMIT HOLDER

5 / 3 / 2018

170001915

PAYLESS MARKETS, INC

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
RAW TUNA / AISLE CHILLER	42.0	BEEF / WAIL IN CHILLER	31.5
TANIGUE FISH/ AISLE CHILLER	42.5		
HOT DOG / COFFIN CHILLER	38.5		
CHICKEN LONGANISA / COFFIN CHILLER	27.0		
GROUND BEEF / AISLE CHILLER	36.5		
CHUCK STEAK / AISLE CHILLER	38.0		
PORK FEET / AISLE CHILLER	41.0		
CHICKEN THIGH / AISLE CHILLER	39.0		
CHICKEN LEG / AISLE CHILLER	39.8		
EGG / AISLE CHILLER	36.5		

ITEM NO.

### OBSERVATIONS AND CORRECTIVE ACTIONS

**CORRECT  
BY DATE**

**Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.**

A REGULAR INSPECTION WAS CONDUCTED BASED ON A COMPLAINT (#18-011) REGARDING ICE CREAM NOT HELD AT RIGHT TEMPERATURE. NO EVIDENCE TO SUPPORT THE COMPLAINT WAS OBSERVED DURING THE TIME OF INSPECTION. A REGULAR INSPECTION WAS CONDUCTED.

PREVIOUS INSPECTION CONDUCTED ON 7/13/2015 (6/A).  
ALL VIOLATIONS WERE CORRECTED

NO VIOLATIONS WERE OBSERVED

PHOTOS TAKEN

"A" PLACARD REMOVED (02142)

"A" PLACARD ISSUED (02675)

PIC BRIEFED ON THE ABOVE

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

**Person In Charge (Print and Sign)**

Date: 5/3/18

DEH Inspector (Print and Sign)

Date: 5/3/2008

Rev: 08.27.15

White: DPHSS/DEH      Yellow: Food Establishment